



### History

One of the four noble grapes from the Alsace region of France, Gewurztraminer has a long history as a late harvest wine. Yet for any given year a successful late harvest is far from guaranteed. Only in those years when the weather is cooperative, the fruit set ample, and the winemaker patient, will a successful late harvest wine be possible.

### Winemaking

In 2016 we left a large portion of our Gewurztraminer under the leaf canopy, with the hope of increasing fruit zone humidity and encouraging “noble rot,” formally known as botrytis. As the growing season progressed, the cool foggy mornings and warm days led to the onset of botrytis in some areas of the vineyard. To cap it off and push the sugars even higher, we used an age-old technique the French call “passerillage.” This entails cutting the canes, which in turn stops the transport of water to the grapes. At the day of harvest this farming approach yielded perfectly sweet grapes that were picked by hand, carefully sorted, and cool fermented in the winery. We tasted daily through the course of fermentation and at the point where the sugar and acid found balance, the wine was filtered to remove the yeast and arrest the fermentation.

### Tasting Notes

Honeysuckle and spice dominate the aromatics of this wine. The sweetness of the grapes is balanced with brilliant acidity, for a wine that starts sweet and finishes dry. Husch’s Late Harvest Gewurztraminer will continue to gain complexity and richness over the next 7 - 10 years. Enjoy this wine as an aperitif or digestive with strong cheeses such as Roquefort or Munster, roasted walnuts, pineapple upside-down cake, apple crème brûlée tart, or foie gras.

**Appellation:** Anderson Valley

**Fermentation:** Stainless steel tank

**Maturation:** 4 months in tank

**Alcohol:** 9.8%

**Cases produced:** 295

**Sugar at harvest:** 30.7° Brix

**Harvest date:** October 12

**Titrateable acid:** 9.4 g/L

**Residual sugar:** 16.5%

**Cellaring:** 7 - 10 years with careful aging